Satsuma Mandarin Marketing Research Projects

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Research Projects

- 1) How do Satsumas compare with its major competitors (clementines and tangerines)?
- 2) What is the optimum internal quality (flavor)?
- 3) What is the optimum external quality fruit (appearance)?
- 4) What do consumers want in packaging?

How do Satsumas compare with its major competitors (clementines and tangerines)?

- Study procedures:
 - In-store blind taste test
 - Grocery stores (Birmingham and Montgomery)
 - Bruno's (2) stores
 - Food World (3) stores
 - Food Fair (2) stores
- Sampling Dates: December 2 December 18
- Fruit sampled: 1) Alabama satsuma
 - 2) Store bought clementine (Spain)
 - 3) Store bought tangerine (Florida)
- Flavor components measured: Brix (sugars) and titratable acidity

Consumer Preference (96 consumers in the test)

Satsumas

35%

• Clementines

19%

• Tangerines

44%

Internal Quality (flavor) of those that preferred Satsumas

Flavor Component	Satsuma	Clementine	Tangerine
Brix (%)	9.0 B	9.0 B	10.9 A
Acid (%)	0.61 B	0.58 B	0.85 A
Ratio (%)	15.2 A	16.6 A	13.3 B

Internal Quality (flavor) of those that preferred Clementine

Flavor Component	Satsuma	Clementine	Tangerine
Brix (%)	8.3 C	9.4 B	10.7 A
Acid (%)	0.53 B	0.62 B	0.87 A
Ratio (%)	15.9 B	16.6 B	12.7 A

Internal Quality (flavor) of those that preferred Tangerine

Flavor Component	Satsuma	Clementine	Tangerine
Brix (%)	8.9 B	9.1 B	11.1 A
Acid (%)	0.58 B	0.53 B	0.80 A
Ratio (%)	16.6 A	17.9 A	14.1 B

Conclusions

- 1) More consumers preferred Satsumas (35%) than Clementines (19%)
 - a) These consumers preferred Satsumas even when internal quality as measured by Brix and acid was the same.
 - b) Consumers seemed to prefer Clementines when internal quality was inferior to Satsumas.
- 2) More consumers preferred Tangerines than Satsumas (35%) and Clementines (19%)
 - a) These consumers preferred tart fruit
 - b) These consumers were mainly from low income stores and tart citrus is what they are used to.
- 3) To successfully market Satsumas:
 - a) Must target medium to high income stores or initiate an education (advertising) campaign
 - b) Must market fruit with high internal quality to compete successfully with Clementines

How to Compete?

 May need to look at more upscale stores where consumers are used to more variety!

- Tangerines suppliers have done a great job of marketing and instilling the Tangerine image
 - Initiate an education campaign
 - Free samples

What is the optimum internal quality (flavor)?

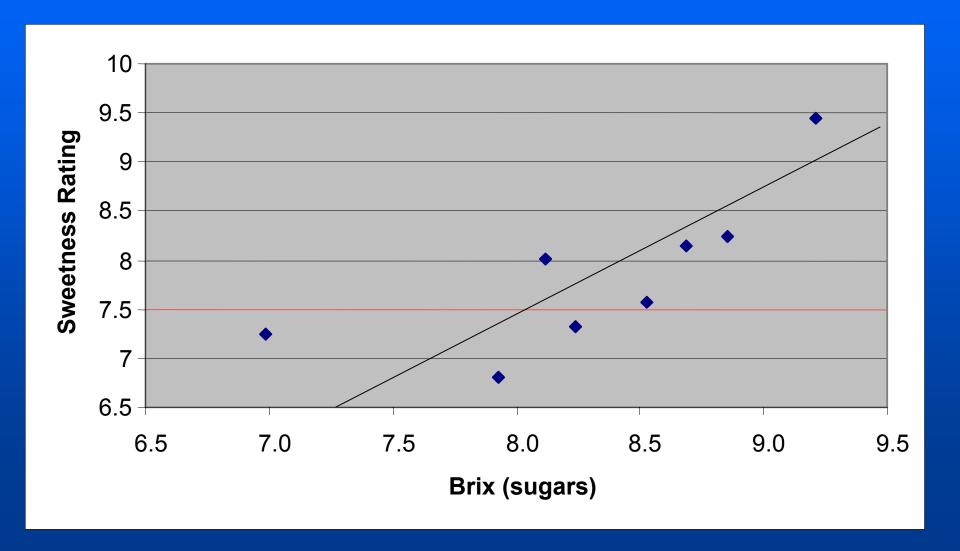
- 50 panelists from College of Agriculture involved in a blind-taste test
- Sampling Dates: October 11 December 6
- Fruit Sampled: Alabama Satsuma
- Flavor Components Measured: Brix (sugars) and titratable acids



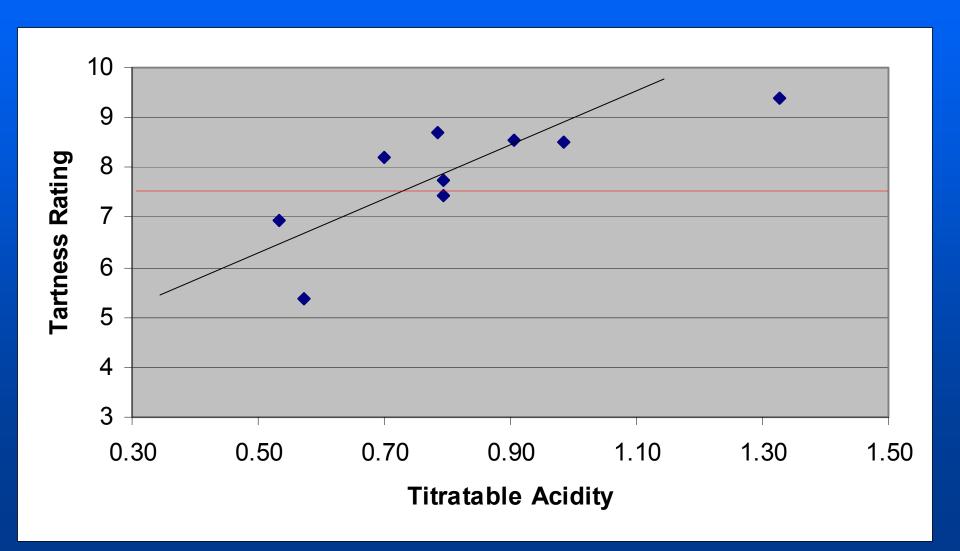


UIT CODE:			PANELIST:
	VISUAL	COLOR	
Extremely Dislike			Extremely Like
	SWEE	INESS	
Not Sweet		ı	Extremely Sweet
	TART	NESS	
Not Tart		I	Extremely Tart
	FLA	vor	
Extremely Dislike			Extremely Like
I	TEXT	TURE	ı
Extremely Pulpy			Extremely Smooth

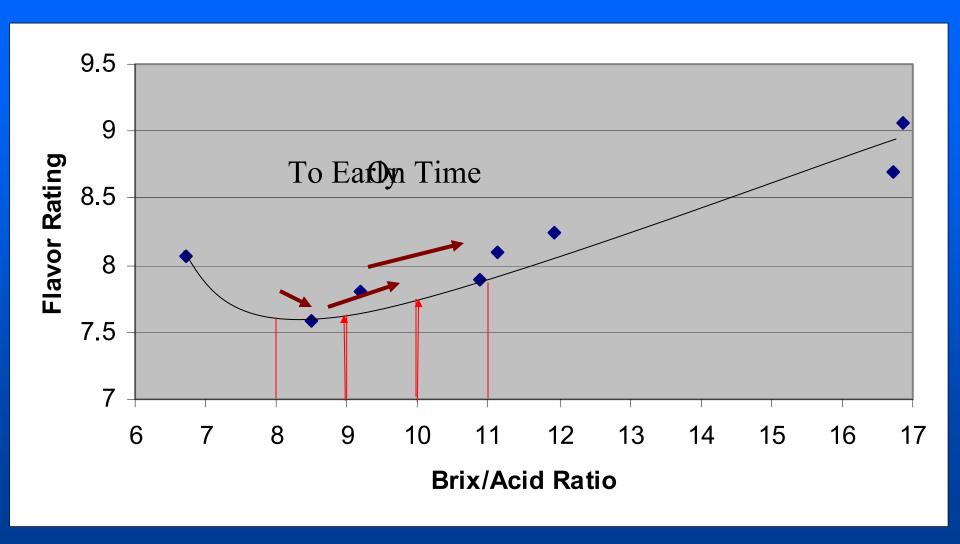
Sweetness Rating vs Brix



Tartness Rating vs Acid



Best Harvest Time



Flavor Findings

• As Brix increased, the average sweetness rating increased

 As Acids decreased, the average tartness rating decreased

• As Ratio increased above about 8.5, the average flavor rating increased

Results and Discussion

• 10:1 sugar-to-acid ratio seems to be the ratio where increased flavor rating becomes obvious

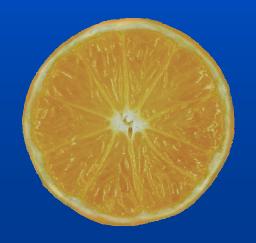
• As the ratio increases past 10:1, the flavor rating rises drastically

What is the optimum external quality fruit (appearance)?



Vs.





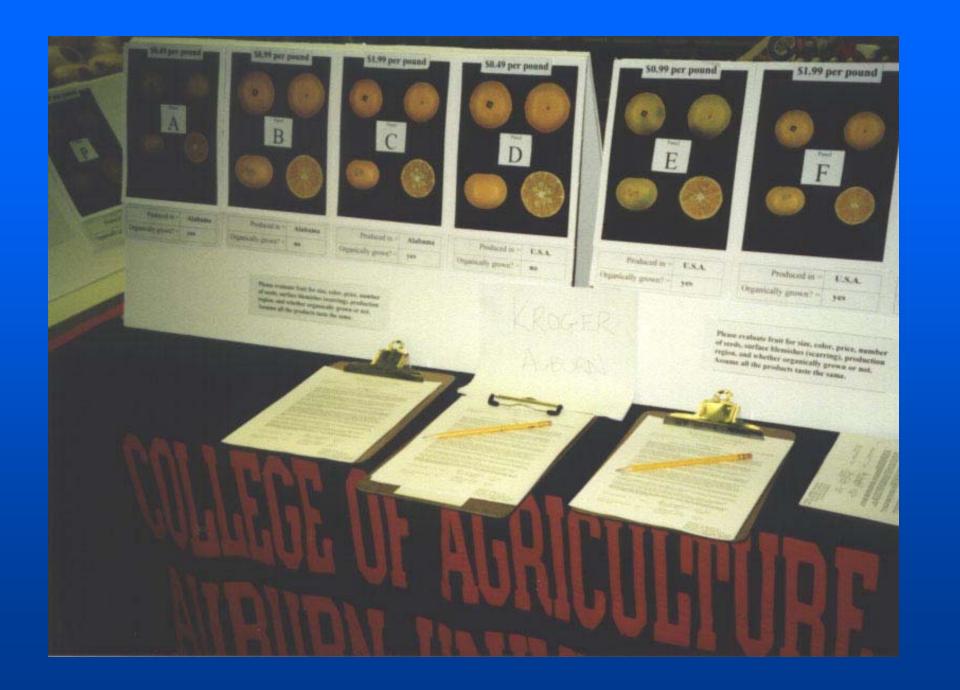
Vs.



Product Profiles

- Price
 - \$0.49 / Lb.
 - \$0.99 / Lb.
 - \$1.99 / Lb.
- Seediness
 - 0 Seeds
 - 3 Seeds
 - 7 Seeds
- Peel Color
 - Green-Yellow
 - Yellow-Orange
 - Orange

- Blemish Size
 - No Blemish
 - 0.75 in.
 - 1.14 in.
- Fruit Size
 - 2 in.
 - 2.5 in.
 - 3 in.
- Brand
 - Alabama
 - USA
- Organic
 - Yes
 - No



Sampling Procedure

Stores: Kroger

Bruno's

FoodMax

Piggly Wiggly

Food World

Cities: AL: Auburn

Gadsden

Mobile

Birmingham

Huntsville

Montgomery

GA: Albany Macon

Total number of respondents: 605

Percent of buying decision for individual attributes

1) Seed	ls 22.	7%)
	,			

- 3) Blemish 16.6%
- 4) Color 15.8%
- 5) Size 13.9%
- 6) Organic 7.5%
- 7) Brand 6.9%

100%

Breakdown of respondents into categories by major attribute preference

Percent of buying decision for individual attributes					
Attribute	No Seed	Price	Blemish/Color		
Price	13%	31%	13%		
Size	14%	13%	13%		
Color	13%	13%	20%		
Seediness	35%	16%	13%		
Blemish Area	12%	11%	25%		
Production Region	7%	8%	7%		
Type of Production	7%	9%	8%		
Total	100%	100%	100%		

Results

- No Seed Categories
 - More likely to purchase at a grocery store than roadside stand or farmer's market
 - Have higher income
 - More likely to be white
 - More likely to purchase for a special occasion

Conclusion: These people are willing to pay for the convenience of no seeds

Results

- Price Sensitive Category
 - More likely to shop at places other than a grocery store (Roadside stand, farmers market)
 - The older the person, the more likely to be in this group
 - Lower education

Conclusion: Willing to pay give up external quality for a lower price

Results

- Blemish/Color Category
 - Prefer blemish-free, degreened citrus
 - Increased age: the older the person, the more likely to be in this group
 - Non-white
 - Lower income
 - Female

Conclusion: Want fruit that have the typical characteristics found in a grocery store

Marketing Implications

- The two segments that are most likely to shop at the grocery store really want non-blemished orange fruit of a larger size
- So,
 - Maintain quality in post-harvest to minimize external damage
 - De-green fruit to obtain orange fruit
 - Send larger fruit to grocery stores

What do consumers want in packaging?









Product Profiles

- Price
 - \$0.99 / Lb.
 - \$1.99 / Lb.
 - \$6.99 / Lb.
- Type of mandarin
 - Satsuma
 - Tangerine
 - Clementine
- Vitamin C label
 - High in Vitamin C
 - No label

- Package type
 - Loose
 - 3-lb bag
 - 5-lb box
 - Value added package
- Shelf-life
 - 3 days
 - 14 days
 - 31 days

Percent of buying decision for individual attributes

1) Package	32%
2) Price	24%
3) Shelf-life	21%
4) Fruit Type	16%
5) Vitamin C on label	8%
	1000/

100%

Breakdown of respondents into categories by major attribute preference

Product	No single Attribute preference (46%)	Price and package type (27%)	Package type (16%)	Price and shelf life (10%)
Price	24	28	16	28
Package Type	27	33	50	20
Type of Fruit	20	14	11	14
Shelf Life	22	18	14	30
Vitamin C Label	8	7	8	7

No single attribute preference category

- 46% of respondents
- Price, Package type, Type of fruit, shelf-life:
 - weigh all attributes and make a decision
- Demographics:
 - Purchase a lot of citrus
 - Lower education
 - Lower income
 - Increased family size

Price and Package type category

• Extremely like the "value-added" product

As expected, this segment tended to have higher incomes

 Higher incomes allow consumers to shop for convenience items

Package type category

Extremely liked the loose package type

• Liked the Tangerine but positive toward satsuma

- Demographics:
 - Had heard of and tasted a satsuma
 - Increased age

Price and shelf-life category

- Really liked fruit with longer shelf life
 - Probably because purchase citrus fewer times per month
- Positive toward both loose and bagged fruit
- Demographics:
 - Increased education
 - Increased single family household

Recommendations for optimizing sale of Satsuma Mandarins in the retail chain stores

- Market in higher income stores
 - More likely to prefer Satsuma taste than lower income stores
- Within higher income stores, package as loose or value-added product
- Loose fruit should be large (2.5-3 in.), non-blemished, and orange

Questions?